

GOURMET MENU

Duck foie gras with pear and ginger

Tuna, wild asparagus and almonds

Heart of lettuce stewed at high pressure with scents of free-range chicken

Tortelli, black salsify and black truffle

Red mullet with spinach, lemon and raisins

Spring lobster

Leg of lamb with goat cheese and broccoli

A fine selection of cheese from the trolley

Variation of coconut, banana and lime

Ricotta cream with marzipan, soft pistachio
and sorbet of candied orange

10 course menu

€ 260,00

or

Menu without the courses 'Lobster', 'Selection of cheese'
and 'Variation of coconut, banana and lime'

€ 225,00

Appetizers

Scallop with artichokes and black truffle

€ 69,00

Squid filled with pink shrimps on infusion of toasted shellfish with turnip tops

€ 55,00

Tuna, wild asparagus and almonds

€ 56,00

Veal sweetbreads with curly kale and roots

€ 57,00

Duck foie gras with pear and ginger

€ 59,00

First courses

Orange flower consommé with chard cream and baby squid

€ 49,00

Deep-fried zucchini flower with caviar on shellfish and saffron consommé

€ 69,00

Fagottelli "La Pergola"

€ 56,00

Wholemeal "maccheroncini al ferretto" with shellfish,
smoked aubergine coulis and croutons

€ 53,00

Spaghetti "cacio e pepe" with white shrimps marinated in lime

€ 49,00

Risotto, scampi and cardamom

€ 59,00

Main courses

Fillet of sea bass with fennel, orange and olives

€ 67,00

Turbot with asparagus and codium

€ 65,00

Leg of lamb with goat cheese and broccoli

€ 59,00

Pigeon with peanut-crusting black salsify and port-scented snow

€ 62,00

Fillet of veal with chard

€ 62,00

Sirloin steak with vegetable textures

€ 98,00 (for two persons)

Cheese

A fine selection from the trolley

€ 28,00

All fish served raw has been subject to blast chilling (Reg.CE 853/04)

Guests with allergies or dietary restrictions are kindly requested to refer to the service staff for assistance
(EU Reg. 1169/2011)